222 137 top of the trunk, and they are deeply indented. The trunk never bears leaves except when it is young. The dark green of the leaves and their toughness makes /sic/ them look from afar like the artificial zinc leaves of some theatrical backdrops or weather vanes. The youngest leaves at the top are strongly imbricated and ensheathed, and ivory white in color. They are very tender and yield palm cabbage. The leaves of the rônier only fall off when completely dry.

"The fruits, which are called rône, come in clusters of about forty or fifty. They are the size of a medium-sized melon and very heavy. Their covering is green when they are young, orange-yellow when they are ripe. The large seeds, which are blackish and disc-shaped, or like spheres flattened at the poles, are surrounded with a fibrous, gold-yellow meat which is very watery and very fragrant. [261] Its taste is pleasant, although slightly tinged with turpentine. The natives eat large quantities of it, especially in times of scarcity.

313 137 "Rônier wood is dense, long lasting, and remarkably tough. 502/ Immune to insects and humidity, it is excellently suited to the manufacture of piles, and often used in the construction of bridges and wharves. The male trees alone are used. The female trees can only be used for fencing, for they are hollow and lacking in strength....

222 137 262 "In addition to the fruit, the Blacks also eat the roots of the young shoots, the taste of which is slightly astringent and rather unpleasant. They are eaten raw. The terminal buds of the palms are very tender. They are palm cabbages, less tasty to be sure than those of Oreodoxa oleracea, but nevertheless deserving of recognition. When cut into small pieces 2 centimeters square and well seasoned with oil, vinegar, salt and pepper, they make a very good salad, especially if they were previously soaked for twenty-four hours. This dish is highly prized by Europeans who live in the Sudan. Finally, [263] the rônier yields a fairly abundant sap from which sugar might be 273 extracted. When fermented, it produces a palm wine of inferior quality."

137 [285] It must be added that the fibers of the rônier leaves are also utilized. The West African Blacks use them to make baskets (as for example in Mossi territory) or cords (as for instance in Upper Gambia).

322 As for plots, he cultivates a field of small millet, a little
563 maize around his hut, a few peanuts and underground peas.

His soukala consists of a single and lone hut where he lives with his wife and two children.

Here is another example of a Laobé or séta, this one living at Kombisiguiri. He has left the Foulbé to settle among the Mossi.

[413] His woodworking tools are the same as those we mentioned above: diendé, tépotondé, menkéré, saotaré, and kéfirga.

● [313] To make his gourds, he cuts down a whole tree, either hèdè or n'kouna, which yields the best wood, or bembé, sibi, or n'pékou, or else saboutoungaï, sanktougaï, or satantoulougaï, or finally bouagaï, which is less good. Gourds made of hèdè wood sell for more than others.

[435] He makes two kinds of gourds, small ones worth 50 cowries and large ones, some of which sell for up to 1,000 cowries. He makes his gourds without waiting for an order and has them taken to market by his wives.

Our Laobé does not work in the fields at all. From one end of the year to another, he makes his wooden gourds and they bring him enough to live on.

322 In addition, he makes mortars and pestles to crush grain. A
563 small mortar and pestle is worth 1,000 cowries, a large mortar
435 and pestle 2,000. He also makes large wooden spoons which he sells for 50 cowries, and clogs or wooden sandals of a sort which are worn during the rainy season and which he sells for 100 cowries.

/524/ There are eight people in his soukala, himself, his two wives, and his five children.

322 Let us add that a few, a very few, Mossi have begun to make wooden gourds like the Laobé, but contrary to the habits of the latter, they spend more time in the fields than at their trade. There are a few at Polsogo, a village located 12 kilometers from Ouagadougou. They must not be confused with the koukouperséba mentioned above.

There are also bow makers among the Mossi. They are called tempéséda. They are primarily cultivators, and their fields net them much more than their trade. They exercise the latter only for the purpose of getting a few cowries to buy condiments such as